Installation, Service and User Instructions

FREESTANDING GAS-ELECTRIC RANGES

BERTAZZONI

DIMENSIONS: 48'' (1216 mm) (W) x 25 1/8'' (640 mm)(D) x 36"(911 mm)(H)

MODELS:

H48 6G GGV CR	MTYKQZU4D(2,5)A
H48 6G GGV NE	MTYKQZU4N(2,5)A
H48 6G GGV VI	MTYKQZU4L(2,5)A

310324

IMPORTANT - PLEASE READ AND FOLLOW

-Before beginning installation, please read these instructions completely and carefully.

-Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.

-Please ensure that this product is properly grounded.

-The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

-The electrical plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

Warning!

- This range can tip. Injury to persons could result.
- Install anti-tip device shipped with range.
- See Installation Instructions

IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE. READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. OBSERVE ALL GOVERNING CODES AND ORDINANCES.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- **Do not light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas suppliers, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only.

WARNING
NEVER use this appliance as a space heater to heat or warm the room. Doing so may resul in carbon monoxide poisoning and overheating of the oven

Warning: do not use this appliance to heat a room.

Warning: do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.

Warning: this appliance must be used only with base feet properly installed. See installation instruction for details.

Installation instructions

This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufacturer's installation instructions, IMPORTANT: this appliance must be installed in accordance with the norms & standards of the country where it will be installed.

The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conforms to American National Standards, *National Fuel Gas Code ANSI Z223.1 – latest edition or B149.1.***

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, ½" I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance. The pressure regulator has ½" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70.*

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

For use with a pressure regulator. The regulator supplied must be used with this appliance; it shall be properly installed in order to be accessible when appliance is installed in its final location.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

This appliance can be used with Natural Gas and LP Gas. It is shipped from the factory adjusted for use with Natural Gas: CONVERSION FIXED ORIFICES ARE LOCATED IN THE LITERATURE PACK SUPPLIED WITH THE UNIT.

A gas nozzle kit for the change of type of gas are contained inside the package together with the gas appliance installation kit and instruction booklet.

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20'' water column (5 kPa) .

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 11" w.c. (2.75 kPa for LP Gas).

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can

be reduced by installing a rabge hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets

It's always compulsory to install the riser even for an island installation

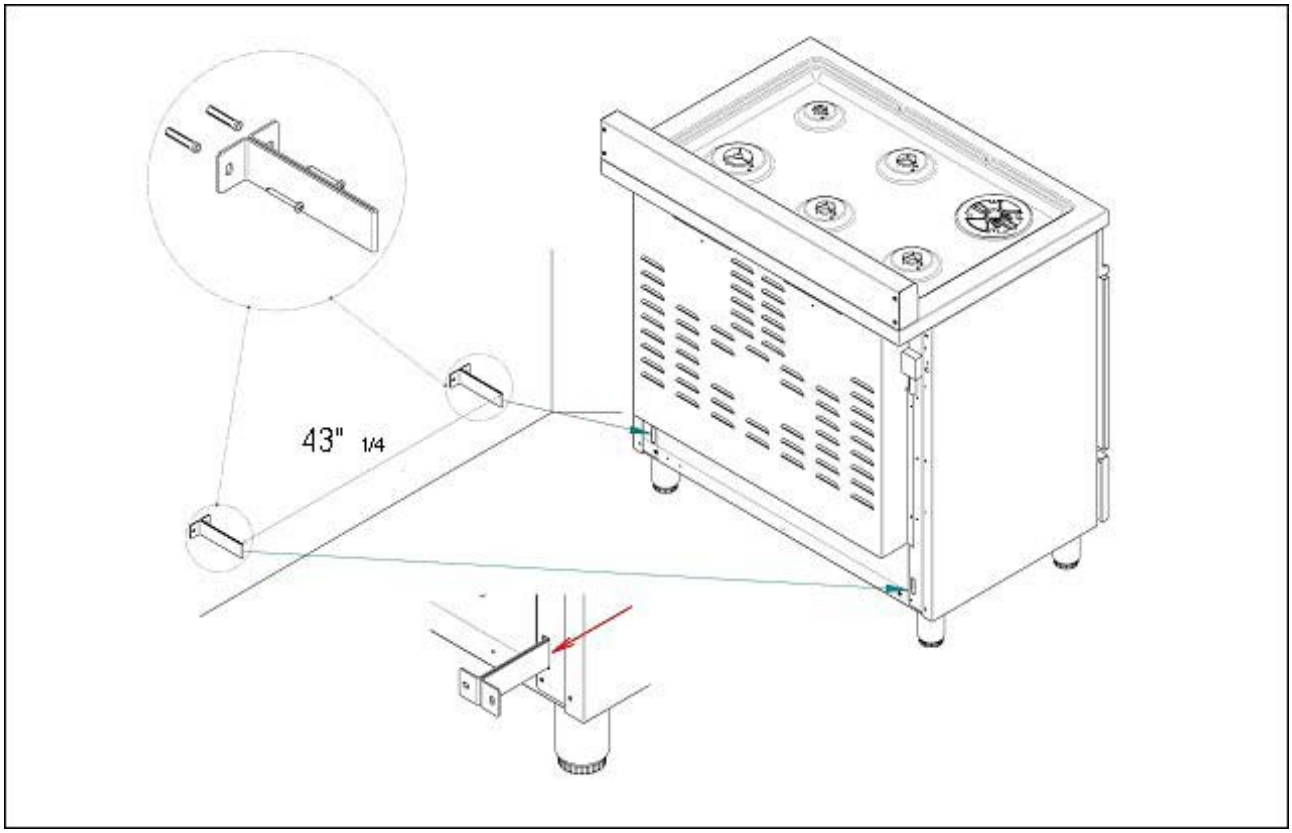
ATTENTION: A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance

WARNING: Do not use aerosol sprays in the vicinity of this appliance while it is in operation
Requirements
Room ventilation – Location and venting.
ATTENTION: An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards.
ATTENTION: Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

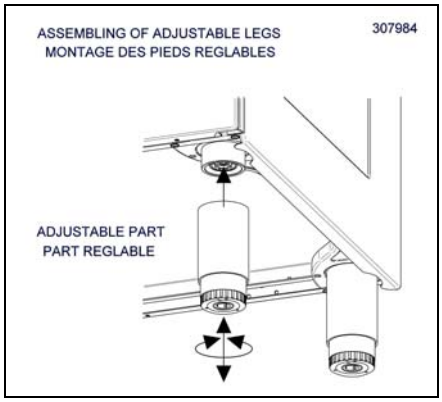
INSTALLATION MANUAL

ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS

1. The anti-tip bracket have to be installed to the rear wall as shown. The height for the bracket location from the floor has to be determined after the range legs have been adjusted to the proper installation height - as shown in the installation instructions – and after the range has been leveled.
2. Measure from the floor to the bottom of the anti-tip bracket location on the back of the range.
3. Position the two anti-tip brackets on the wall at the measured dimension plus 1/8" (0.32 cm). The brackets have to be placed at 2"5/16 (6,0 cm) from the side of the range. The distance between the two bracket is 43"1/4 (109,8 cm) clearance. Secure with suitable inserts.
4. Slide the range against the wall until the brackets are fully inserted into the holes on the backside of the range..



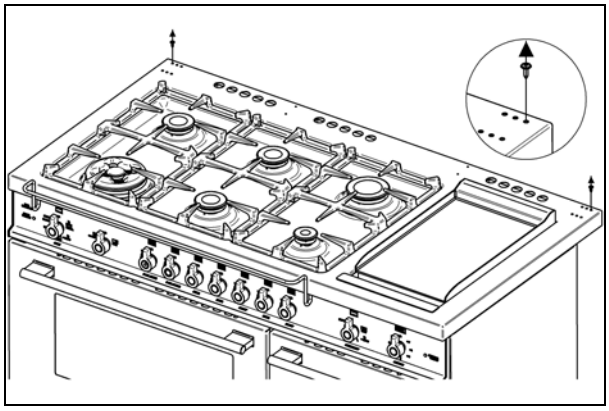
Height adjustable legs:
1. Legs are packed in the top box.
2. Legs should be installed with the appliance being near the location of final installation, they are not secure for long transport. After unpacking the range, raise it about a foot to insert the legs in their bases assembled on the lower part of the cooker and lower the range gently to keep any undue strain from legs and mounting hardware. It is recommended to use a pallet or lift jack instead of tilting the unit.



BACKGUARD INSTALLATION INSTRUCTION

It's always compulsory to install the riser even for an island installation

1) Remove n°2 screws fixing worktop as shown in fig.1
2) Place front part of the backguard and attach it from bottom side with the two removed screws (point 2) as shown in fig .2
3) Fix the front part of the backguard with the screws supplied with the backguard kit (fig.3)
4) Assemble back part with front part of the backguard and fix them with a screws supplied with the backguard kit (fig.4)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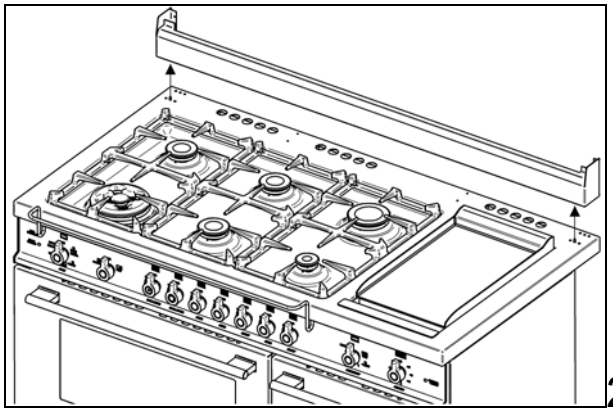
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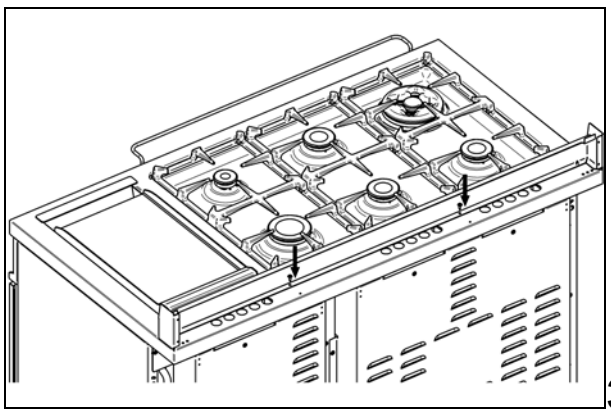
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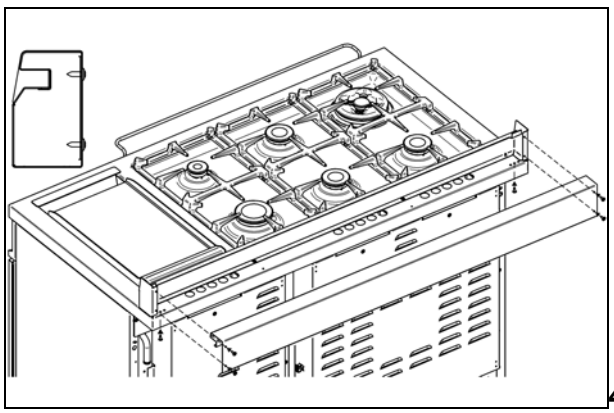
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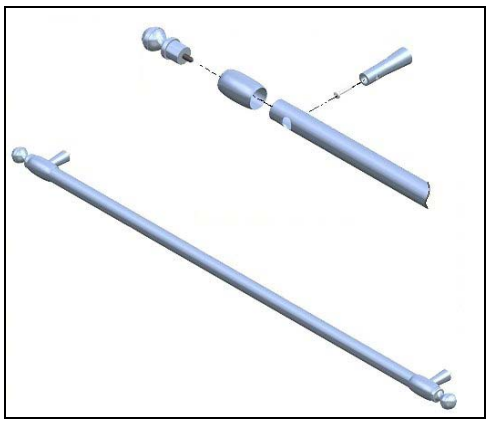
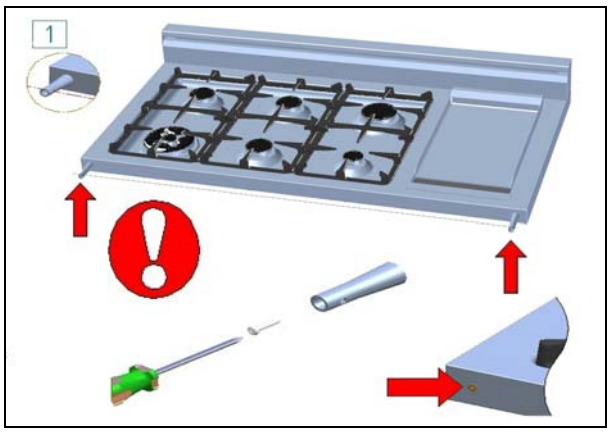
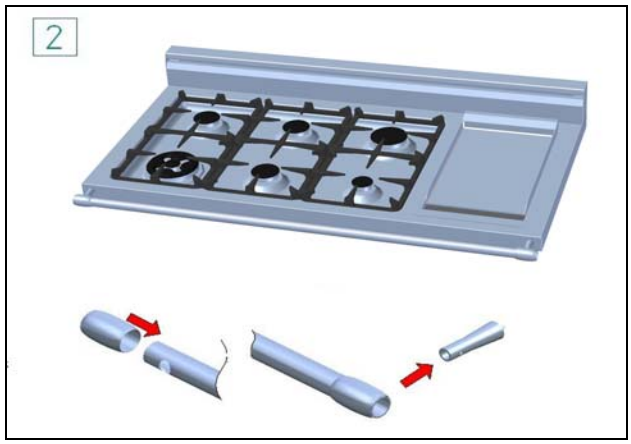
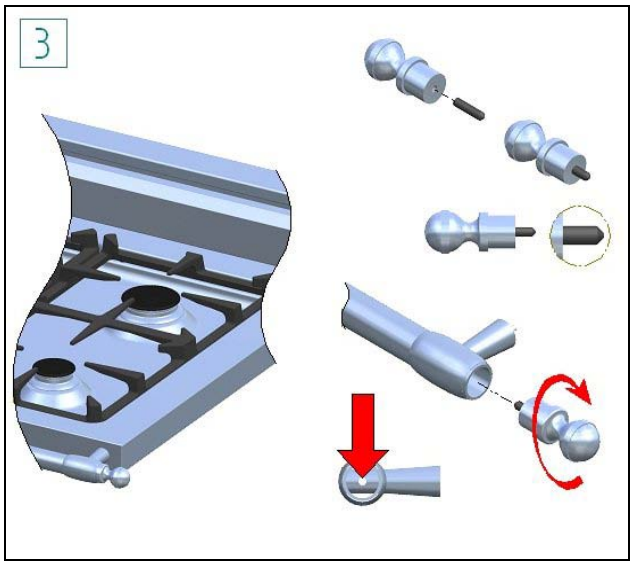
WORKTOP FRONTGUARD INSTALLATION INSTRUCTIONS

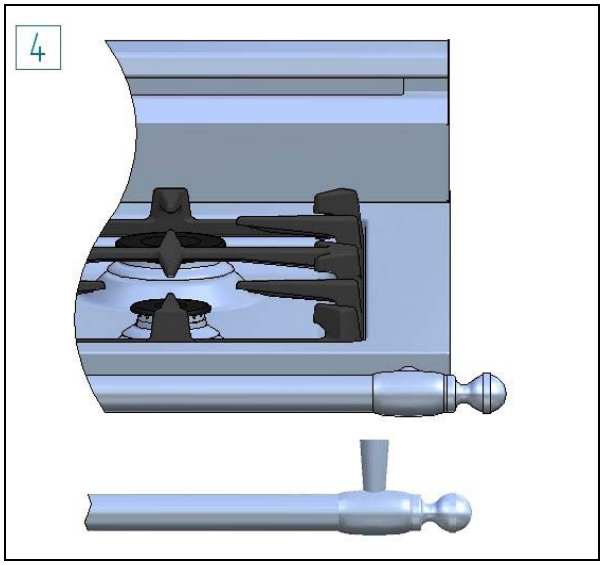
In order to increase the clearance between front edge of the worktop and the burners for your safety it is recomended to install the worktop frontguard supplied with the appliance. For installation instructions follow the instructions indicated in the following figures





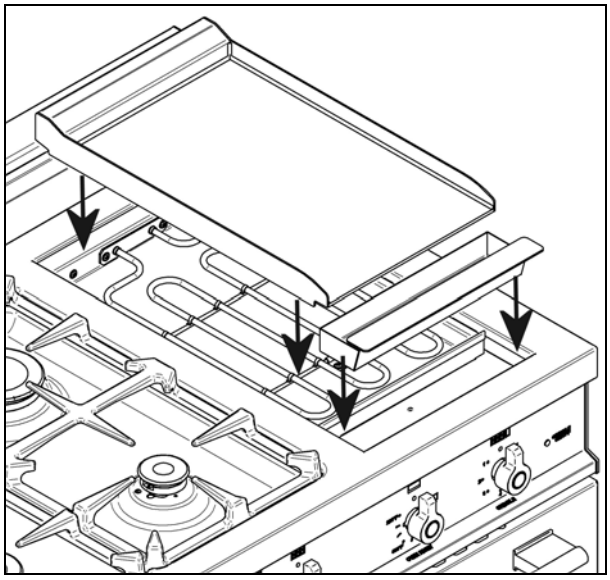






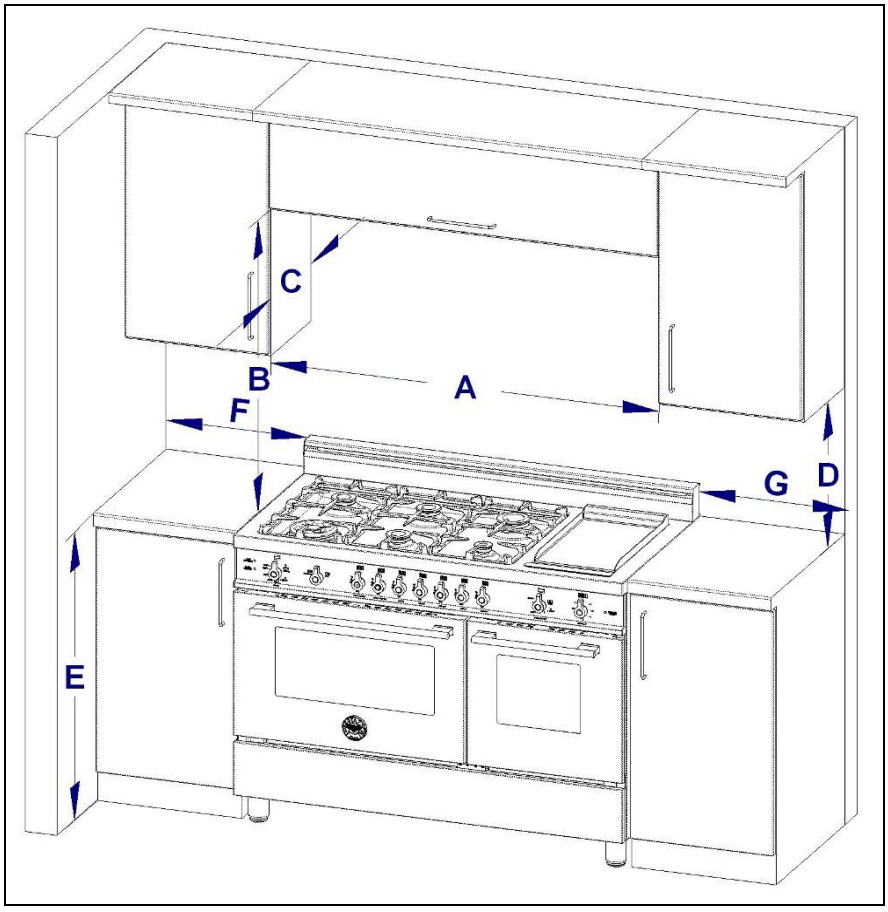
ELECTRIC GRIDDLE INSTALLATION INSTRUCTIONS

For installation the electric griddle, see the instructions indicated in the figure



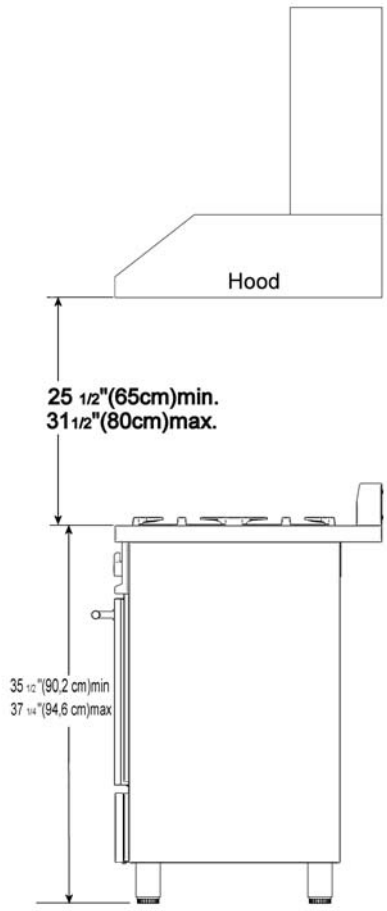
INSTALLATION SIDE-BY-SIDE TO KITCHEN CABINET

1. This range may be installed directly adjacent to existing 36" (91.5 cm) high cabinets. **IMPORTANT:** The top border of the worktop should be at the same level of the adjacent cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.
2. The range CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance.
3. Within the side clearance to combustible vertical surfaces above 36" (91.5 cm) , the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this side clearance must be 18" (45.7 cm) above countertop level and countertop hightness shall be from 35”1/2(90,2 cm) to 37” ¼ (94,6 cm).



A	48” (122 cm)
B	36” (91,5 cm)
C	13” (33,0 cm)
D	18” (45,7 cm)
E	35”1/2(90,2 cm) / 37” ¼ (94,6 cm)
F	6” (15,2 cm)

COOKER HOOD INSTALLATION



The bottom of the hood should be 25 1/2" (65 cm) min. to 31 1/2" (80 cm) above the countertop. This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. Check for other minimum clearance requirements mandated by specific local or regional installation codes. Refer to the rangehood installation instructions for additional information. These dimensions provide for safe and efficient operation of the hood.

ELECTRICAL CONNECTION

This unit is manufactured for a polarized, grounded 120 volt/60 Hz, 16 amp system. Electric power consumption is about 1200 W. The minimum of 102 VAC is required for proper operation of gas ignition systems. This circuit must be grounded and properly polarized. The unit is equipped witth a SJT power cord. In case of replacement, the cable shall be replaced with one of the same type, size and length.

WARNING

The cooling fan starts every time the oven is activated or when the oven reaches determined temperature, and it continues to work until the appliance has cooled down, also in case the oven is switched off; this in order to guarantee the cooling as it happens also for the cars

Cooling fan failure.

In case of a cooling fan failure the frontal red indicator "Fan Failure" will light up. If this happens, please turn off the appliance immediately, call the nearest after sale assistance service center and do not use the appliance until the cooling fan system of the appliance has been properly repaired by a qualified technician.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a three-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded socket. Do not cut or remove the grounding prong from this plug.

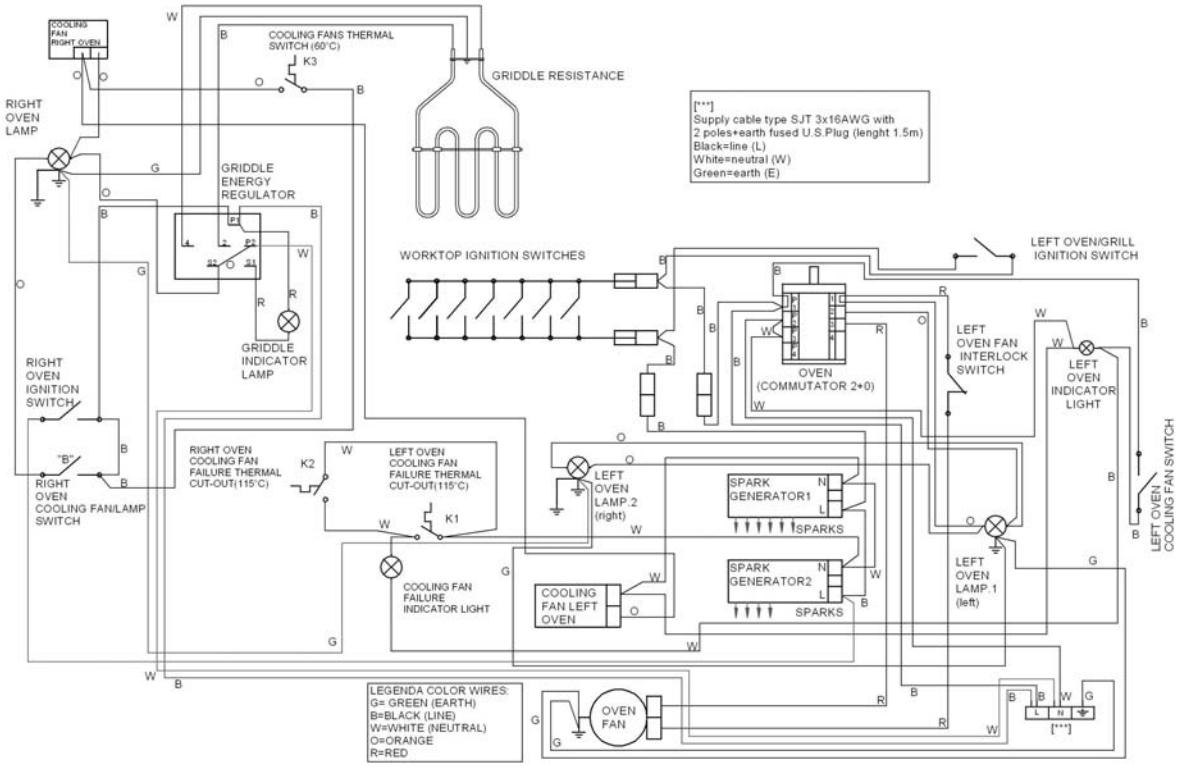
WARNING

ELECTRICAL SHOCK HAZARD

- Disconnect electrical power at the circuit breaker box or fuse box before installing the gas cooker
- Electrically ground gas cooker
- Use copper conductors only. Failure to follow these instructions could resul in serious injury or death

Wiring diagram
For freestanding gas range model MTYKQZV4(L,N,D)(2, 5)A

CAUTION: label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation.
Verify proper operation after servicing.



GAS CONNECTION

All gas connections must be made according to national and local codes. The gas supply (service) line must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet (see fig. in this chapter for details of gas connections installations).On all pipe joints use sealant resistant to LP gas.

1. **Manual Shut-off Valve:**
   This installer-supplied valve must be installed in the gas service line ahead of the appliance in the gas flow and in a position where it can be reached quickly in the event of an emergency. The manual shut-off valve shall be installed properly in order to be accessible when the appliance is installed.
2. **Pressure Regulator(**see fig. in this chapter)
   a) All cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The pressure regulator is supplied separately with the appliance; regulator has two female threads ½" NPT; it shall be installed properly in order to be accessible when appliance is installed in final position.
   b) Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work is started on the range. (Gas conversions are the responsibility of the dealer or end user.)
   c) This range can be used with Natural or LP/Propane gas. It is shipped from the factory adjusted for use with natural gas.
   d) Manifold pressure should be checked with a manometer, natural gas requires 4.0" W.c.P. and LP/Propane

requires 11.0" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator. The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (14.0" W.c.P.) If the line pressure is in excess of that amount, a step-down regulator will be required.

e) The appliance, its individuai shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.45 kPa).

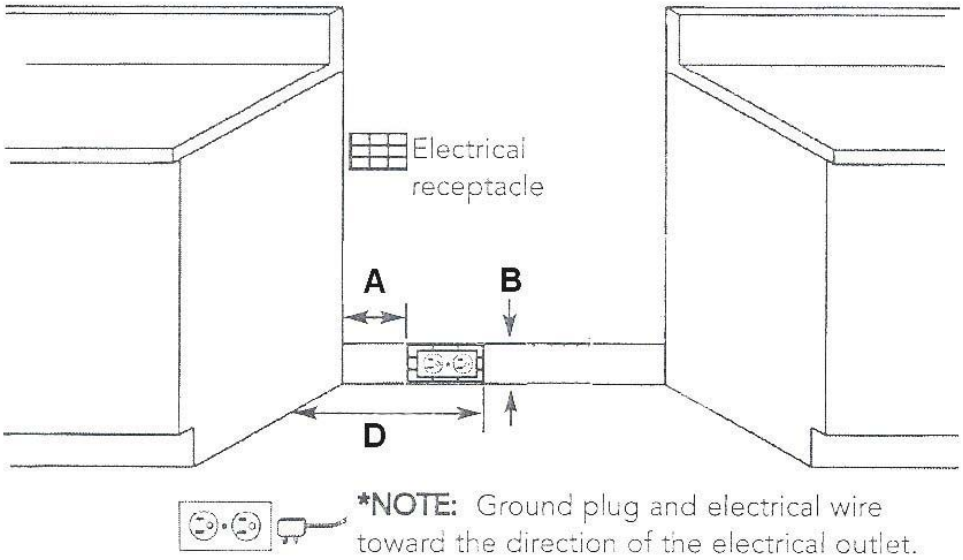
f) The appliance must be isolated from the gas supply piping system by closing its individuai manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).

3. **Flexible Connections:**

a) If the unit is to be installed with flexible couplings and/or quick disconnect fittings, the installer must use a heavy-duty, AGA design-certified commerciai flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

b) **In Canada:** CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

CAUTION: Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with a soapy water solution or other acceptable method. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!



A	2”(5 cm)
B	3”(7,6 cm)
D	8”(20,3 cm)

A properly-grounded horizontally- mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2”(5 cm) and no more than 8”(20,3 cm) from the right side (facing product). Check all local code requirements.

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2”(5 cm) and no more than 8”(20,3 cm) from the left side (facing product). To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.

PERFORMANCE CHECKLIST

All burners are tested before leaving the factory. There are no adjustments for the burners if connected according to the information on the rating plate. Check each burner for proper operations. Flames should be blue in all settings. If service is required, contact your dealer for the name of their authorized service agency. Gas conversions and initial installation are not the responsibility of the manufacturer.

The installer should carry out the following performance checks. Refer to instructions below.

1. Check surface burner ignition.
2. Check air shutter adjustment (only for oven and broiler burner)- sharp blue flame, no yellow tipping, sooting or flame lifting
3. Check low flame adjustment
4. Check broiler and oven ignition - all burner ports.
5. Check for gas leaks (odors) at all gas connections.
6. Check oven bake and convection bake function.

FINAL PREPARATION

1. Some stainless steel parts may have a plastic protective wrap which must be removed. The interior of the oven should be washed thoroughly with hot soapy water to remove film residues and any installation dust or debris before using it for food preparation, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.
2. All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner recommended for use with stainless steel If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

NOTE: These installation instructions should remain with the unit for future reference. The electrical diagram is located in the backside or the appliance.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the appliance. Replacement parts are available from factory authorized parts distributors.

Conversion to different types of gas

Before carrying out any maintenance work, disconnect the appliance from the gas and electric supply. For Natural Gas fit regulator assembly described in Fig.

Adaptation of the pressure regulator for use with different type of gas

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4” w.c. or LP gas at a nominal outlet pressure of 11” w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with other types of gas follow these instructions:

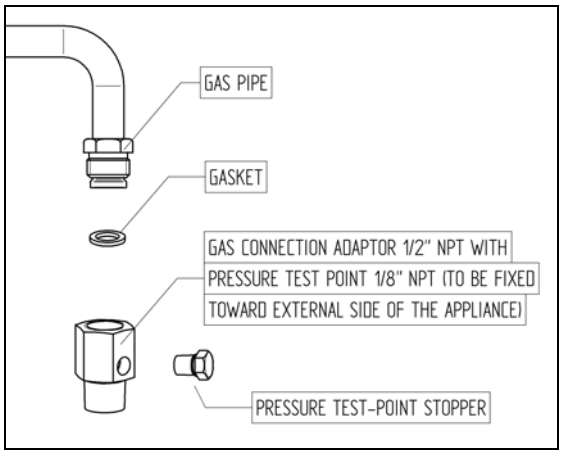
1) Unscrew by hand the upper metal stopper of the regulator.

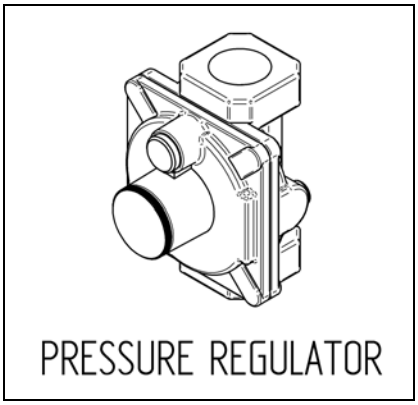
2) Unscrew by hand the white plastic piece screwed under the above mentioned metal stopper, afterward screw it again in opposite way under the metal stopper (for gas reference see the written “LP” and “NAT” with relative indicating arrows on the white piece).

3) Screw again by hand the metal stopper in the original position on the regulator.

Following these exact instructions the gas regulator is converted for use with the other gas/pressure.

It is essential that the gasket and the pressure test point stopper are properly installed to avoid gas leakage

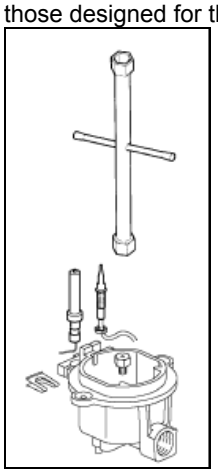

GAS PIPE
GASKET
GAS CONNECTION ADAPTOR 1/2" NPT WITH
PRESSURE TEST POINT 1/8" NPT (TO BE FIXED
TOWARD EXTERNAL SIDE OF THE APPLIANCE)
PRESSURE TEST-POINT STOPPER



- CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure:

Lift up the burners and unscrew the nozzles (Fig.) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE shown below.



Follow the instructions below to change the oven burner nozzle:

1) Remove the oven door (Fig. 9)
2) Remove the lower frontal cavity gasket and the enamelled cavity base plate (Fig. 9)
3) Loosen and the screw V and pull out the burner from the support being careful not to damage the ignition plug and the thermocouple (Fig. 10)
4) Unscrew the nozzle R (Fig. 10) using a 7 mm. spanner and replace it with the nozzle for the new type of gas according to what is indicate in the table below
5) Re-install all the parts in revers sequence from 3 to 1

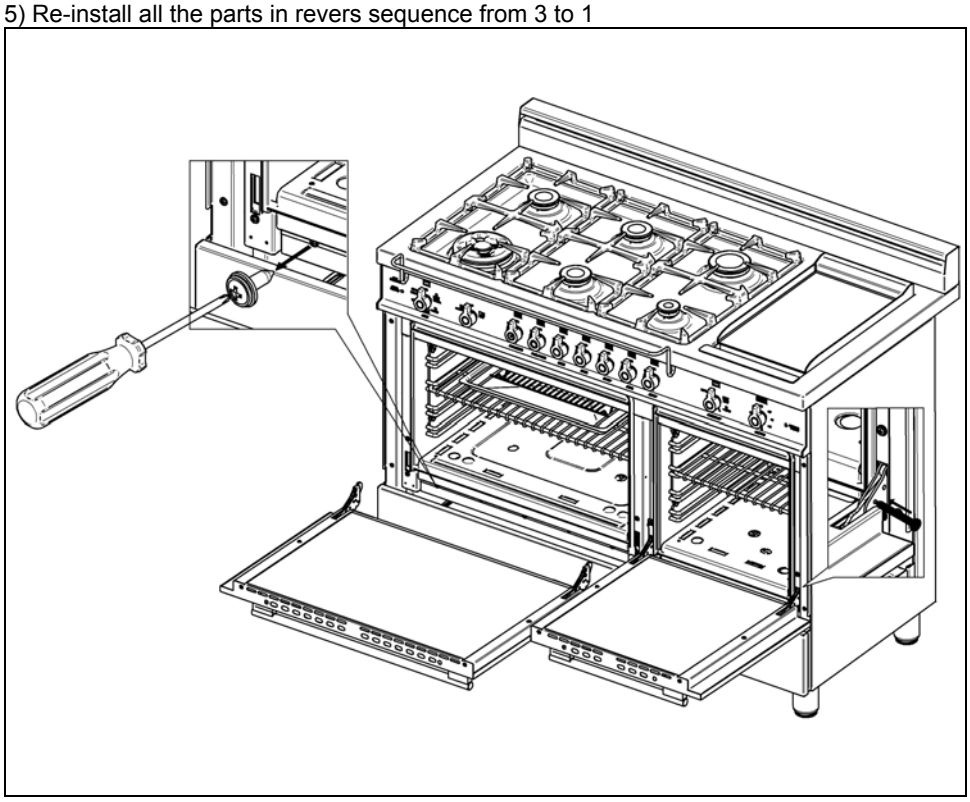


fig.9

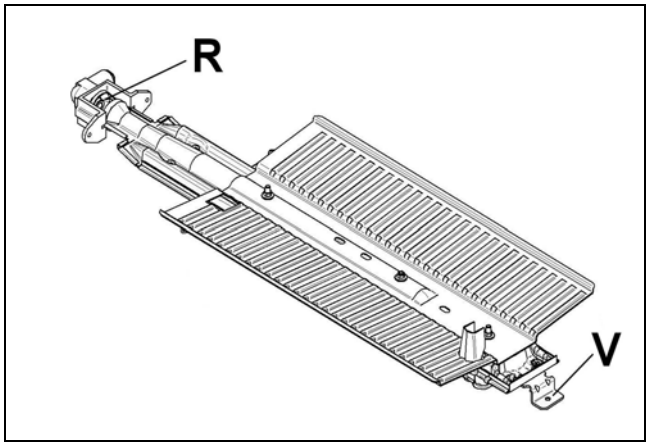


fig.10

Follow the instructions below to change the broiler burner nozzle:
1) Loosen the screw and pull out the burner from the support being careful not to damage the ignition plug and the thermocouple (Fig. 11).
2) Unscrew the nozzle **C** (Fig. 11) using a 7 mm spanner and replace it with the nozzle needed for the new type of gas according to what is indicated in TABLE shown below.

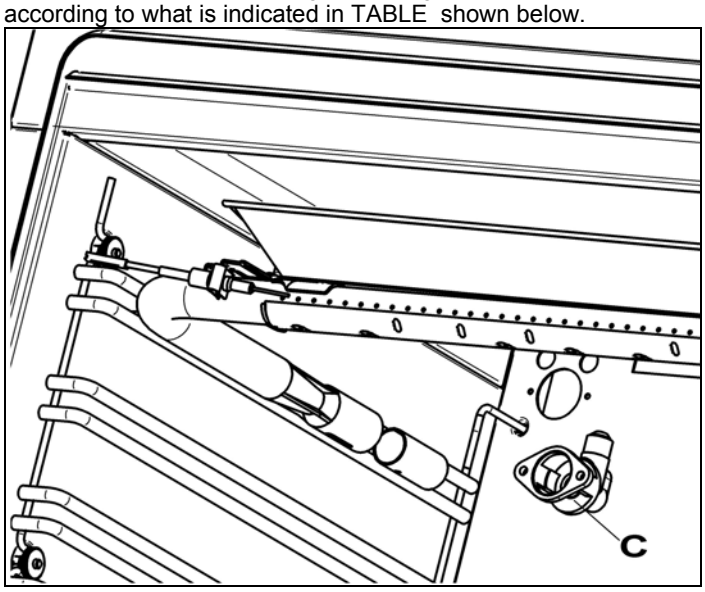


Fig. 11

Models MTYKQZV4(L,N,D)(2, 5)A

Adapting to different types of gas

Burner	Position	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
		diam. [mm.]	Type	[i.w.c.]	[BTU/h]	[W]	[BTU/h]	[W]	diam. [mm]
Auxiliary	Front R	0,90	NG	4”	3400	996	900	264	Regulated
		0,54	LP (Propane)	11”	3400	996	900	264	0,29
Semi-Rapid	Rear L & C Front C	1,18	NG	4”	6100	1787	1500	439	Regulated
		0,70	LP (Propane)	11”	6100	1787	1500	439	0,36
Rapid	Rear R	1,55	NG	4”	10400	3047	2500	732	Regulated
		0,92	LP (Propane)	11”	10400	3047	2500	732	0,47
Dual Burner	Front L Inner	0,80	NG	4”	2800	820	900	264	Regulated
		0,49	LP (Propane)	11”	2800	820	900	264	0,29
	Front L Outer	N°2 x 1,15	NG	4”	12000	3516	4500	1318	Regulated
		N°2 x 0,70	LP (Propane)	11”	12000	3516	4500	1318	0,65
Oven (left cavity)	Oven Left downside	1,85	NG	4”	14500	4248	3500	1025	Regulated
		1,10	LP (Propane)	11”	14500	4248	3500	1025	0,54
Broiler (left cavity)	Oven Left upside	1,70	NG	4”	12000	3516	Only Max	Only Max	No by-pass
		0,98	LP (Propane)	11”	12000	3516	Only Max	Only Max	No by-pass
Oven (right cavity)	Oven Right downside	1,25	NG	4”	7000	2051	2400	703	Regulated
		0,75	LP (Propane)	11”	7000	2051	2400	703	0,48

CAUTION: save the orifices removed from the appliance for future use

REGULATION OF BURNERS

Primary air adjustment:

Broiler burner adjustment: to adjust the broiler burner loosen screw **P** and adjust the position **X** of the Venturi cone according to the measurements indicated in table 4.

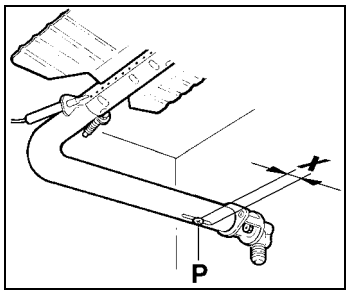
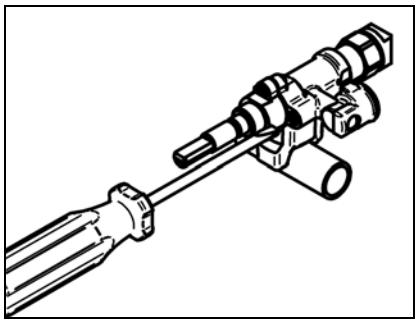


TABLE N°4: Burner primary air regulation (indicative)

	Burner
Type of gas	**Broiler**
	Inches (mm)
NG (Natural Gas)	fully open
LP (Propane Gas)	fully open

Work surface burner adjustment: follow the instructions below to adjust the work surface burner minimum:
1) Light the burner and set the knob to the MINIMUM position (small flame).
2) Remove the knob of the valve that is press fit on the rod of that valve.
3) The cooker is equipped with safety valves, use a small slotted screwdriver the choke valve located on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to minimum
4) Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.



Oven burner adjustment: follow the instructions below to adjust the minimum:
1) Light the burner setting the knob to the MAXIMUM position.
2) Close the oven door and operate the oven for at least 10 minutes.
3) Set the knob to the MINIMUM position (corresponding to 250°F/120°C) and then remove it.
4) With a slotted screwdriver turn the choking screw (by-pass screw at the left side of the thermostat bar) and, while observing the flame at the same time through the cooker porthole, evaluate the consistency of the flame so it remains on when switching quickly from the MINIMUM to the MAXIMUM position.

WARNING: The above-mentioned adjustment should be made only for natural gas, while for operation with liquid gas the screw must be locked at the end in a clockwise direction. The broiler burner always operates at maximum and therefore no minimum adjustment is required.

SERVICE & MAINTENANCE INSTRUCTIONS

Service and maintenance only to be carried out by an authorised person
To replace parts such as burners, valves and electric components, the appliance must be open removing the worktop.

Note: if the valves must be replaced, first disassemble the ignitions switches wires.

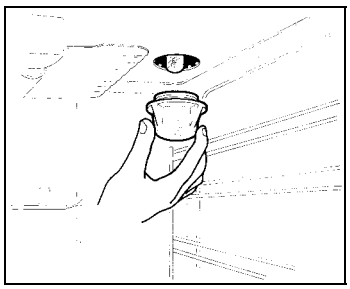
It is recommended to replace the valve gaskets each time the valve is replaced, thus ensuring a perfect seal between the body and the gas train.

WARNING: After first installation of the appliance or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven. (Fig.19) **WARNING: Disconnect power before servicing unit.**

In order to remove the oven door make sure to block the ihinges with a screw driver.

Call an autorised service person for this operation that can be dangerous



IMPORTANT INSTRUCTION

WARNINGS:

Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician

Never Use Your Appliance for Warming or heating the Room.

Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear Proper Apparel –Loose fitting or hanging garments should never be worn while using the appliance

User Servicing - Do not repair or replace any part of the applilance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Appliance – Flammable materials should not be stored in an oven or near surface units.

Do Not Use Water in Grease Fires- Smother fire or flame or use dry chemical or foam-type extinguisher.

Use Only Dry Potholders Moist or damp potholderrs on hot surface may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Never Leave Surface Units Unattended at High Heat Setting – Boilover causes smoking and greasy spillovers that may ignite

Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components undernearth to damage.

Protective Liners – Do not use aluminium foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual, Improper installation of these liners may result in a risk of electric shock, or fire.

Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do not to cover the holes inside the oven with aluminium paper

Do not to cover the burners of cooktop with aluminium paper

Do not store any flammable objects or objects under pressure in the storage compartment

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.
Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.

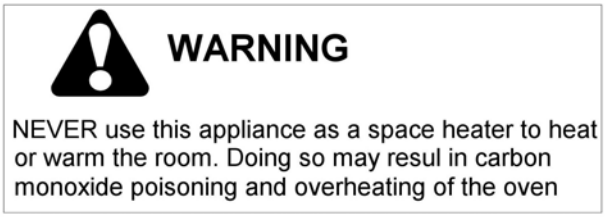
CAUTION

Do not store items or interest to children in cabinets above a range or on the backguard of a range- children climbing on the range to reach items could be seriously injured

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN- heating elements may be hot even though they are dark in color. Interior surface of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

WARNING

TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, THE APPLIANCE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, VERIFY THAT THE ANTI-TIP DEVICES ARE ENGAGED.


WARNING
NEVER use this appliance as a space heater to heat or warm the room. Doing so may resul in carbon monoxide poisoning and overheating of the oven

For safe use of appliance, do not use it for space heating.
Do not use aerosol sprays in the vicinity of this appliance while it is in operation
Do not use oven doors as support or for sit-down.
Do not use oven cavity as storage compartment.

WARNING

NEVER cover any slots, holes or passages in the oven botton or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

DESCRIPTIONS

DESCRIPTIVE CAPTION FOR HOB
1. Small Burner
2. Medium burner
3. Rapid burner
4. Dual burner
5. Griddle

DESCRIPTION OF HOBS
Model MTYKQZU4(X,L,I,N,R,U,V,W,D)(2, 5)A fig. A

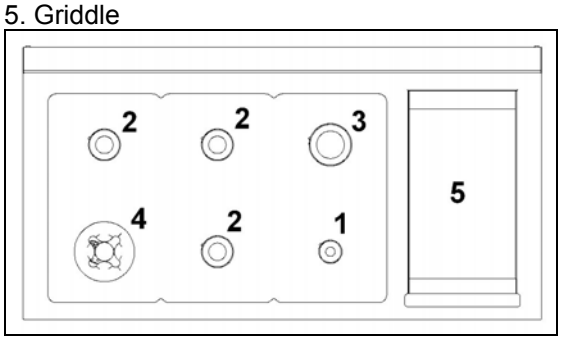
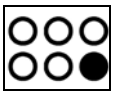
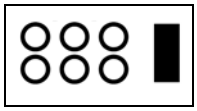


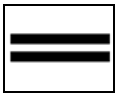
fig.A

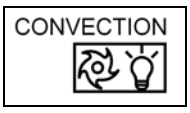
CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:

the symbol  shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front burner on the right).

the symbol  shows the disposition of burners and the griddle on the worktop, the full dot identifies the element in object (in this case the electric griddle).

the symbol  shows the running of left or right oven and the left broiler

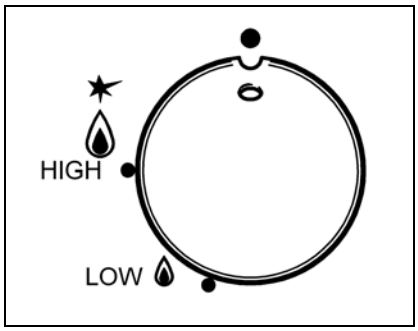
the symbol 

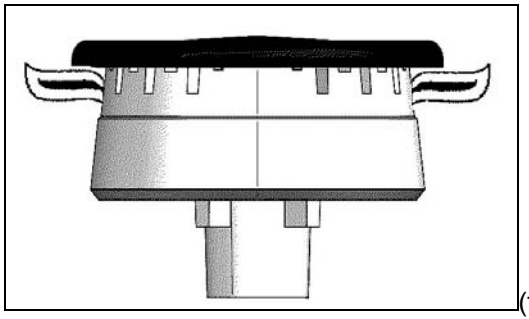
shows the swicth for the oven fan and oven light

the symbol shows the swicth for the oven light

USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob.




(flame)

Manual ignition:

Manual ignition is always possible even when the power is cut off or in the event of prolonged power failure.
Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and place a lit match up to the burner.

Automatic electric ignition:

Turn the knob that corresponds to the burner selected anticlockwise direction to the MAXIMUM position at the etched star (large flame) and then press the knob down to activate the spark ignition. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner does not remain alight after releasing the knob repeat the above procedure,

Note: It is recommended not to try to ignite the burner if the relative flame cap is not in the correct position
Note: Dual burner is composed by two burner (inside and outside); each one operates under the relative gas valve indipendently from the other one.
Instructions for the ignition of the dual wok burner: turn on the central burner first, then turn on the external ring.

Tips for using burners correctly:

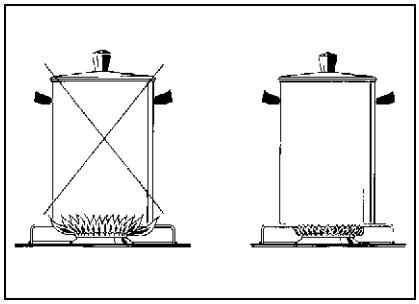
WARNING: During use of each gas burner(s) adjust the burner flame size properly so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations

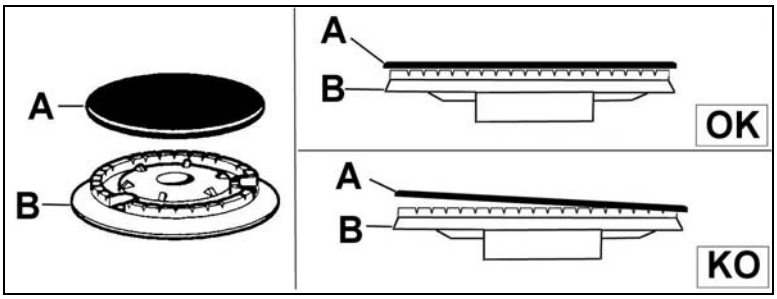
- Use suitable pots for each burner (see Fig. and Table)
- When the liquid is boiling, turn down the knob to the MINIMUM position.
- Always use pots with a cover.

Correct flame aspect: verify that aspect flame of the worktop burners be completely blue and with an aspect as indicated in figure(flame)

Table

Burner	Recommended pan diameters inches (mm)
Small	3½”-5 1/2”(90 – 140)
Medium	5 1/2”- 10 1/4”(140 – 260)
Large	7 1/8”- 10 1/4” (180 – 260)
Dual burner	8 2/3”-10 1/4” (220 – 260)





WARNING: check the position of the burner caps before operation.

Correct usage of pans:

- Dry the bottom of the pan before placing it on the hotplate.
- Use pots with a flat, thick bottom, except for wok cooking.
- When using the burners, ensure that the handles of the pans are correctly positioned. Keep children away from the appliance.
- When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended.

WOK PAN: To use the wok pan, please utilize a suitable wok adaptor grid; wok pan external diameter shall not be less than 10” (25cm) and not more than 16”(40cm).

WARNING: If the power is cut off, the burners can be lit with matches.
The burners equipped with a safety thermocouple can only be lit when the knob is in the MAXIMUM position (large flame etching).

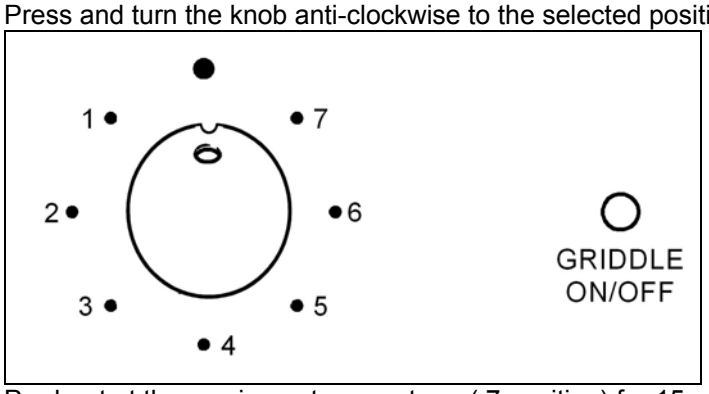
USING THE ELECTRIC GRIDDLE

WARNING
The griddle element is hot after use. Allow sufficient time for griddle components cool before cleaning.

The electric griddle element is rated 120 volts AC 1100 watts.

Seasoning the griddle
Before using the griddle for the first time, it must be seasoned.
If the griddle has not been used for a period of time, it should be reseasoned.
To season the gridlle:
1. clean the griddle thoroughly with hot, soapy water to remove any protective coating.
2. rinse with a mixture of 1 quart water and 1 cup white vinegar. Dry thoroughly.
3. Pour 1 teaspoon vegetable oil into the center of the griddle. Do not use corn oil as it gets sticky. Rub the oil over the entire surface of the griddle using a heavy cloth.
4. Turn the control knob to a maximum setting (7). Turn the heat off when the oil begins to smoke. Allow the griddle to cool.
5. Repeat step 3. Be sure to cover the entiresurface with the oil
6. Repeat step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

Use
Press and turn the knob anti-clockwise to the selected position



Pre-heat at the maximum temperature, (7 position) for 15 minutes, then place the food on the griddle and cook to the desired temperature.
The activation of the griddle is shown by the indicator light which is also found on the front panel of the appliance.

Griddle cooking recommendations

FOOD	KNOB POSITION	SETTING
Eggs	5-6	300°F to 325°F (150°C to 160°C)
Bacon; Breakfast Sausage	6	350°F to 375°F (177°C to 190°C)
Toasted Sandwiches	5-6	325°F to 350°F (160°C to 177°C)
Boneless Chicken Breasts	6	350°F to 375°F (177°C to 190°C)
Boneless Pork Chops, ½" thick	6	350°F to 375°F (177°C to 190°C)
Ham Slices, ½" thick	6	350°F to 375°F (177°C to 190°C)
Pancakes; French Toast	6	350°F to 375°F (177°C to 190°C)
Potatoes; Hash Browns	7	375°F to 400°F (190°C to 205°C)

USING THE LEFT GAS OVEN

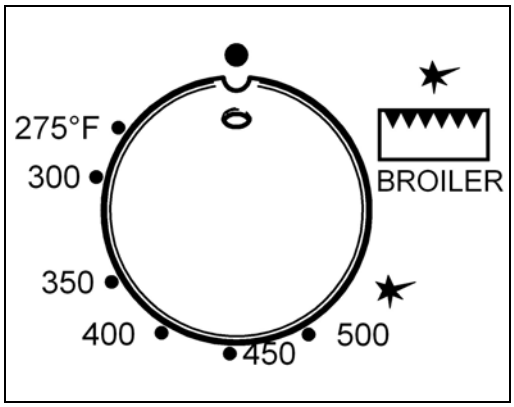
WARNING

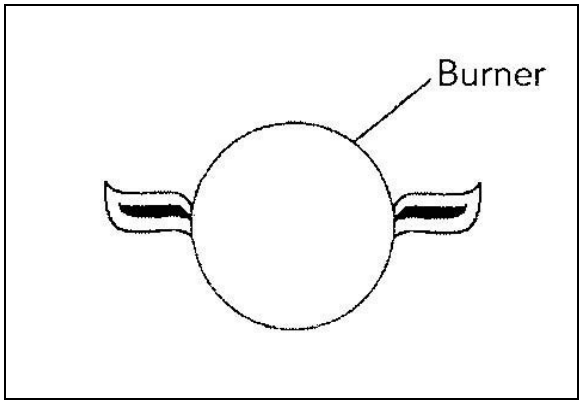
NEVER cover any slots, holes or passages in the oven botton or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

All the gas oven cookers are equipped with a thermostat and safety device to adjust the cooking temperature. The oven temperature is set by turning the knob counterclockwise to match the indicator with the temperature selected. The gas oven is combined with a gas broiler. See the specific pages for use information.
WARNING: If the burner flames are extinguished accidentally, turn off the control knob and do not try to relight the oven until after at least 1 minute.

TABLE N°7

THERMOSTAT SETTING	TEMPERATURE °F	TEMPERATURE °C
MIN.	285	140
MED-LOW	320	160
MED.	350	175
MED-HI	425	220
MAX.	500	260

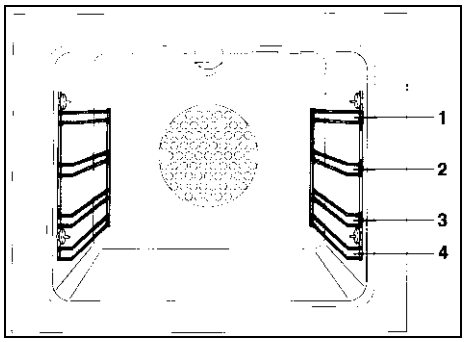




The oven burner can be ignited in different ways:
- Manual lighting (it is always possible even when the power is cut off):
To light the oven, open the oven door and turn the knob at maximum position . At the same time put a lit match next to the ignition tube that is visible on the oven level . Then press the thermostat knob (this makes the gas start to flow) and keep it pressed, after the burner has been completely lit, for 10 seconds. Release the knob and make sure that the burner remains on, otherwise repeat the operation.
- Electric ignition
In this case, first open the oven door, then turn the knob to the maximum temperature setting. Then press the thermostat knob to start the gas flow and the ignition spark. Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.
The ignition device should not be used for more than 15 seconds. If after that period the burner still has not been lit, do not use the device and open the door of the room or wait at least 60 seconds before trying to light the oven again.
WARNING: when trying to light the oven, the door must always be open.
The gas oven operation is indicated by a blue light
Verify that aspect flame of the oven burner be completely blue and with an aspect as indicated in figure
NOTICE: when using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.
During normal oven use, after lighting the burner and setting the desired temperature, wait about 15 minutes before putting in any food to preheat the oven.
The oven is equipped with 4 guides at different heights level which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. The table below lists the general cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

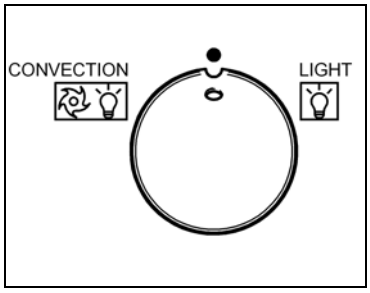
This type of oven is equipped with a fan. The fan convection creates forced-air circulation in the horizontal direction. Thanks to this type of operation, the ventilated oven can be used for different types of cooking at the same time, without changing the taste of each food. Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The convection system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.



GAS OVEN COOKING TABLE			
	TEMP °F/ °C	**HEIGHT**	**MINUTES**
MEAT			
PORK ROAST	430/220	4	60-70
BEEF ROAST (YOUNG STEER)	480/250	4	50-60
BEEF ROAST	465/240	4	60-70
VEAL ROAST	430/220	4	60-70
LAMB ROAST	430/220	4	45-55
ROAST BEEF	445/230	4	55-65
ROAST HARE	450/235	4	40-50
ROAST RABBIT	430/220	4	50-60
ROAST TURKEY	450/235	4	50-60
ROAST GOOSE	450/225	4	60-70
ROAST DUCK	450/235	4	45-60
ROAST CHICKEN	450/235	4	40-45
FISH	390-440/200-225	3	15-25
PASTRY			
FRUIT PIE	390/200	3	35-40
TEA CAKE	375/190	3	50-55
BRIOCHES	345/175	3	25-30
SPONGE CAKE	450/235	3	20
RING CAKE	375/190	3	30-40
SWEET PUFF PASTRIES	430/220	3	20
RAISIN LOAF	430/220	3	15-20
STRUDEL	355/180	3	15-20
SAVOIA COOKIES	375/190	3	15
APPLE FRITTERS	430/220	3	20
SAZOIARDI SANDWICH	430/220	3	20-30
TOAST SANDWICH	480/250	4	5
BREAD	430/220	3	30
PIZZA	430/220	3	20

To activate the convection fan use the selector placed on control panel.



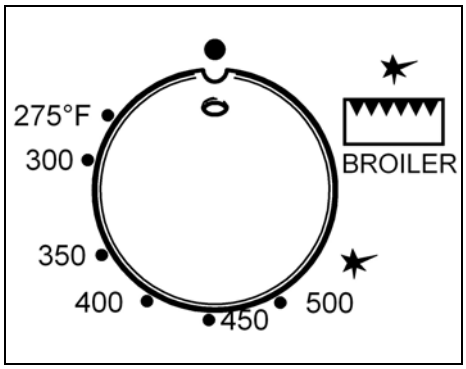
Turn the knob anti clockwise for activation of the convection fan +light
Turn the knob clockwise to turn on the oven light.

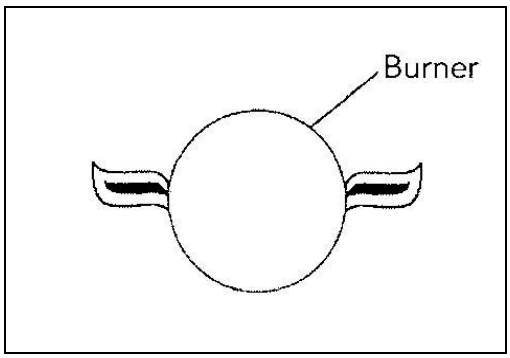
CONVECTION GAS OVEN COOKING TABLE			
	TEMP °F/ °C	**HEIGHT**	**MINUTES**
MEAT			
PORK ROAST	320-340/160-170	3	70-100
BEEF ROAST (YOUNG STEER)	340-355/170-180	3	65-90
BEEF ROAST	340-375/170-190	3	40-60
VEAL ROAST	320-355/160-180	3	65-90
LAMB ROAST	285-320/140-160	3	100-130
ROAST BEEF	355-375/180-190	3	40-45
ROAST HARE	340-355/170-180	3	30-40
ROAST RABBIT	320-340/160-170	3	80-100
ROAST TURKEY	320-340/160-170	3	160-240
ROAST GOOSE	320-355/160-180	3	120-160
ROAST DUCK	340-355/170-180	3	100-160
ROAST CHICKEN	355/180	3	70-90

FISH	320-355/160-180	3 / 4	
PASTRY			
FRUIT PIE	355-390/180-200	3	40-50
TEA CAKE	390-430/200-220	3	40-45
BRIOCHES	340-355/170-180	3	40-60
SPONGE CAKE	390-445/200-230	3	25-35
RING CAKE	320-355/160-180	3	35-45
SWEET PUFF PASTRIES	355-390/180-200	3	20-30
RAISIN LOAF	445-480/230-250	3	30-40
STRUDEL	320/160	3	25-35
SAVOIA COOKIES	300-355/150-180	3	50-60
APPLE FRITTERS	355-390/180-200	3	18-25
SAZOIARDI SANDWICH	340-355/170-180	3	30-40
TOAST SANDWICH	445-480/230-250	4	7
BREAD	390-430/200-220	4	40
PIZZA	390-430/200-220	3	20

USING THE GAS BROILER (only left oven)

The gas broiler is controlled with the same gas oven knob, but turning it clockwise instead of counterclockwise (see the gas oven use instructions), matching the symbol with the indicator. The broiler burner always operates at maximum and therefore there is no minimum position. In addition, it is equipped with a safety device to prevent the flame from going out. The gas broiler can also be ignited in different ways:





- Manual lighting: Just completely open the oven door, turn the knob so that the relative symbol matches the indicator, while pressing the knob, and, at the same time, put a lit match next to the burner. Make sure that the burner is completely lit and after about 10 seconds release the knob. Make sure that the burner remains on, otherwise repeat the operation.
- Electric ignition: In this case, completely open the oven door, turn the knob so that the relative symbol matches the indicator and, while keeping the knob pressed, press the knob with the spark symbol. Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.
ATTENTION: To use broiler please utilize the proper broiler grid installed inside the grid enamelled tray supplied with the appliance; broiler tray shall be supported by oven grid.
WARNING: As with the oven, the broiler must be lit with the door completely open.
The gas broiler can be used to broil foods on the oven shelf .
The gas broiler operation is indicated by a blue light
IMPORTANT: when broiling food keep the door closed..
Verify that aspect flame of the broiler burner be completely blue and with an aspect as indicated in figure

Note: The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper ventilation in the room is needed and natural ventilation openings must remain unobstructed and activating the mechanical exhaust fan/range hood. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window, or increasing the power of the mechanical exhaust fan/range hood, if installed.

Note: the cooker is equipped with the cooling fan that starts operation each time the oven knob is on a position different from 0 (zero). The fan circulates the air between the control panel and the oven door and also allows the control panel and the oven door stay at a warm temperature during the appliance operation in any condition.

USING THE RIGHT GAS OVEN

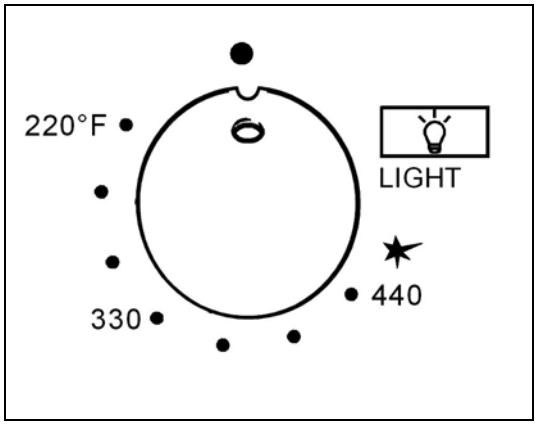
WARNING

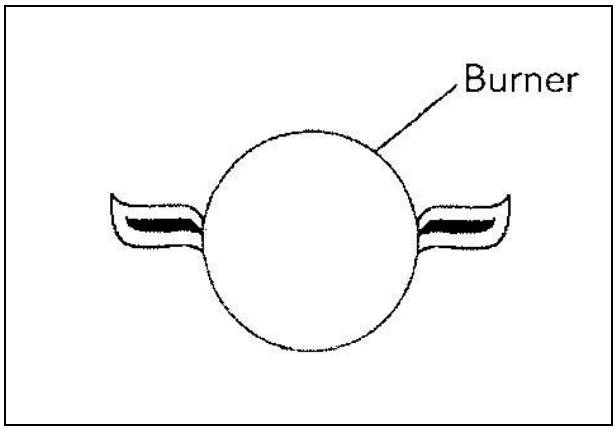
NEVER cover any slots, holes or passages in the oven botton or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

All the gas oven cookers are equipped with a thermostat and safety device to adjust the cooking temperature. The oven temperature is set by turning the knob counterclockwise to match the indicator with the temperature selected. See the specific pages for use information.
WARNING: If the burner flames are extinguished accidentally, turn off the control knob and do not try to relight the oven until after at least 1 minute.

TABLE N°8

THERMOSTAT SETTING	TEMPERATURE °F	TEMPERATURE °C
MIN.	220	105
MED-LOW		
MED.	330	165
MED-HI		
MAX.	440	227





Turn the knob clockwise to turn on the oven light.

The oven burner can be ignited in different ways:
- Manual lighting (it is always possible even when the power is cut off):
To light the oven, open the oven door and turn the knob at maximum position . At the same time put a lit match next to the ignition tube that is visible on the oven level . Then press the thermostat knob (this makes the gas start to flow) and keep it pressed, after the burner has been completely lit, for 10 seconds. Release the knob and make sure that the burner remains on, otherwise repeat the operation.
- Electric ignition
In this case, first open the oven door, then turn the knob to the maximum temperature setting. Then press the thermostat knob to start the gas flow and the ignition spark. Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.
The ignition device should not be used for more than 15 seconds. If after that period the burner still has not been lit, do not use the device and open the door of the room or wait at least 60 seconds before trying to light the oven again.
WARNING: when trying to light the oven, the door must always be open.
The gas oven operation is indicated by a blue light
Verify that aspect flame of the oven burner be completely blue and with an aspect as indicated in figure
NOTICE: when using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.
During normal oven use, after lighting the burner and setting the desired temperature, wait about 15 minutes before putting in any food to preheat the oven.
The oven is equipped with 4 guides at different heights level which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. The table below lists the general cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

GAS OVEN COOKING TABLE			
	TEMP °F/ °C	**HEIGHT**	**MINUTES**
MEAT			
PORK ROAST	430/220	4	60-70
BEEF ROAST (YOUNG STEER)	440/250	4	50-60
BEEF ROAST	440/240	4	60-70
VEAL ROAST	430/220	4	60-70
LAMB ROAST	430/220	4	45-55
ROAST BEEF	440/230	4	55-65
ROAST HARE	440/235	4	40-50
ROAST RABBIT	430/220	4	50-60
ROAST TURKEY	440/235	4	50-60
ROAST GOOSE	440/225	4	60-70
ROAST DUCK	440/235	4	45-60
ROAST CHICKEN	440/235	4	40-45
FISH	390-440/200-225	3	15-25
PASTRY			
FRUIT PIE	390/200	3	35-40
TEA CAKE	375/190	3	50-55
BRIOCHES	345/175	3	25-30
SPONGE CAKE	440/235	3	20
RING CAKE	375/190	3	30-40
SWEET PUFF PASTRIES	430/220	3	20
RAISIN LOAF	430/220	3	15-20
STRUDEL	355/180	3	15-20
SAVOIA COOKIES	375/190	3	15
APPLE FRITTERS	430/220	3	20
SAZOIARDI SANDWICH	430/220	3	20-30
TOAST SANDWICH	440/250	4	5
BREAD	430/220	3	30
PIZZA	430/220	3	20

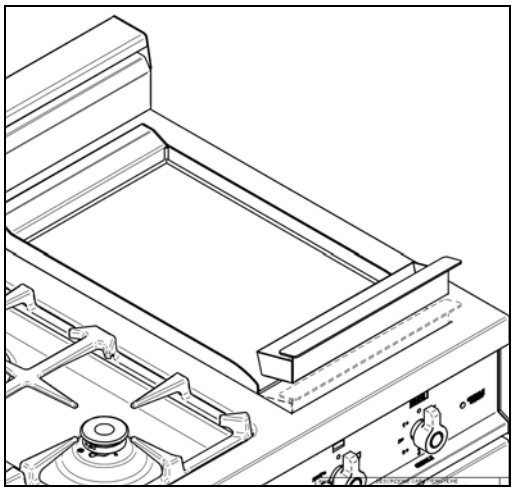
CLEANING THE APPLIANCE:

Never use abrasive cleaners

Before cleaning the appliance it should be disconnected from the power supply.
Cleaning the work surface: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water.
Any spillage must always be removed as soon as possible using a rag.
If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts: Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acidi or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the griddle: Thoroughly clean the griddle of grease and food particles, using a square-edged spatula, while it is still hot. Remove drip tray and discard grease into a grease resistant container for disposal. Wash drip tray with hot soapy water, rinse and dry. Wipe the griddle with a dry, heavy, coarse cloth to remove any remaining residue and food particles. Wash with hot soapy water, rinse and dry . Once the griddle has cooled, rub the surface lightly with vesetable oil. Do not use corn oil or cooking sprays as they get sticky. If the gridlle is cleaned with anything other than a dry, heavy, coarse cloth, it will need to be reseasoned. Never flood the hot griddle with cold water. This could cause the griddle to crack or warp.



Cleaning the colored parts: The special finishing of the Bertazzoni Color ranges is realised with a particular painting Follow these instructions for a correct maintenance of Your Bertazzoni range :

- Always use a very soft sponge or cloth.
- Keep the cloth clean rinsing it thoroughly
- Rub very lightly the surface, always with a circular movement. Do not insist on small area with a strong pressure.
- Use ONLY hot soapy water to remove grease or dirt
- NEVER use steel wool, abrasive cloth, abrasive cleaners or powders
- NEVER use any cleaner containing ammonia or abrasives
- Remove any splliage from the painted parts as soon as possible
- Do not permit to citrus or tomato juice to remain on stainless steel or colored surface for a long time, as citric acid can permanently discolor the surfaces.
- To remove stubborn encrusted material, soak the area with hot towels to loosen the material
- Always wipe dry immediately to avoid water marks, with a clean soft cloth
- If You are in doubt of using a detergent , try on a small area first.

Cleaning the stainless steel parts: Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using specific stainless steel cream cleaner. Never use abrasive powders. Use specific stainless steel cream cleaner to eliminate the glue remains afther the elimination of the blue plastic protection film on the worktop after installation.

Cleaning the burner caps: Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

Cleaning the inner glass door: Clean the glass with warm soapy water using a sponge. A spatula can be used to remove burner fat if used gently.

ATTENTION: while cleaning the door make sure to avoid any spillage in the venting holes on the top part of the door. To clean inside the door it is necessary to disassemble the door through a service engineer.

ATTENTION: for further details about cleaning of the appliance, please contact your applliance retailer.

AFTER SALE SERVICE:

Please note here below details for after save service.

Refer to warranty certificate for warranty condiftions

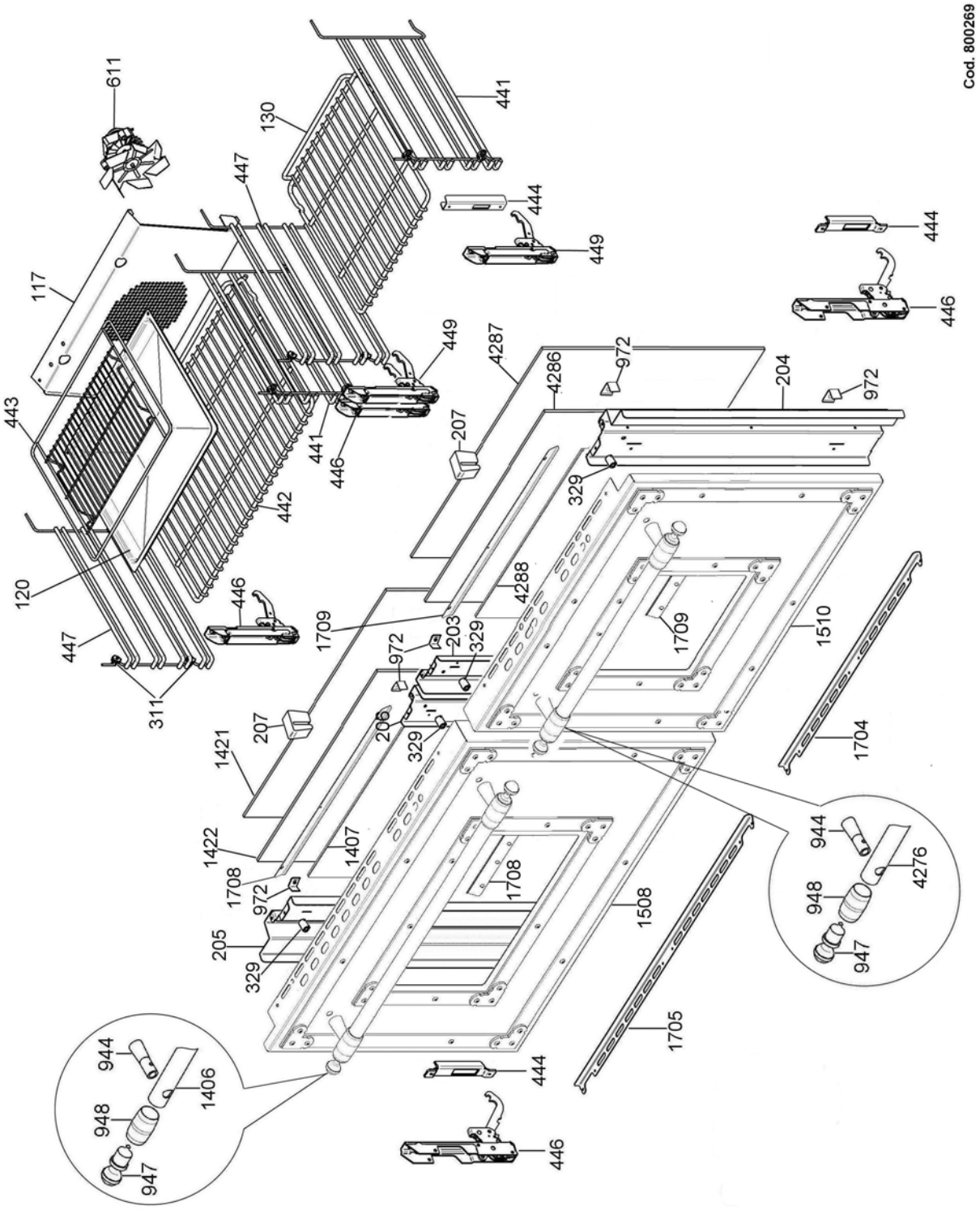
Dealer /Importer: **Name, address, phone**

SERVICE CENTERS	
Name	**Phone**

MANUFACTURER:

BERTAZZONI SPA

VIA PALAZZINA, 8 – 42016 – GUASTALLA (REGGIO E.) ITALY
Tel. +39 0522/226411 – telefax +39 0522/226440 – http://www.bertazzoni-italia.com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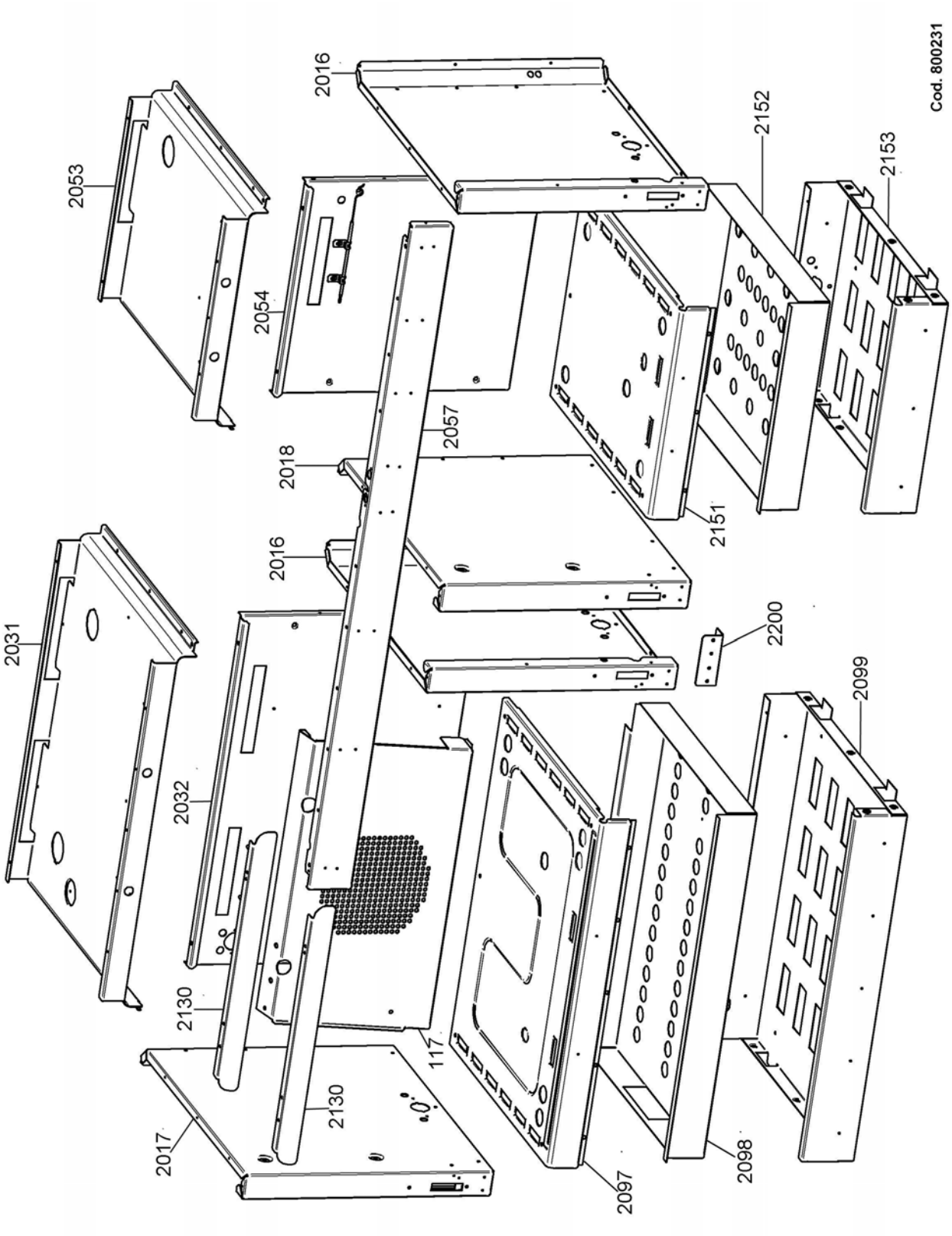
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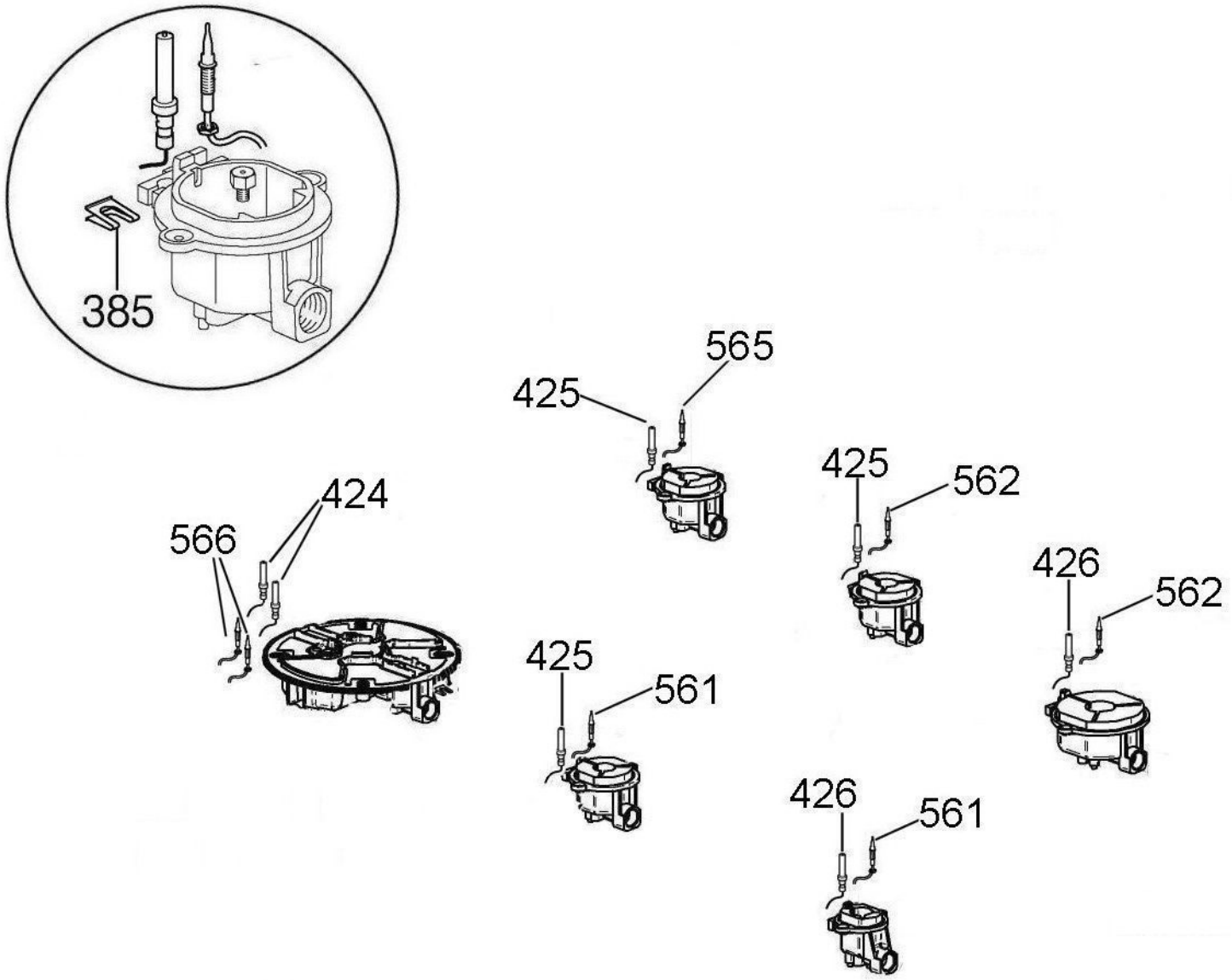

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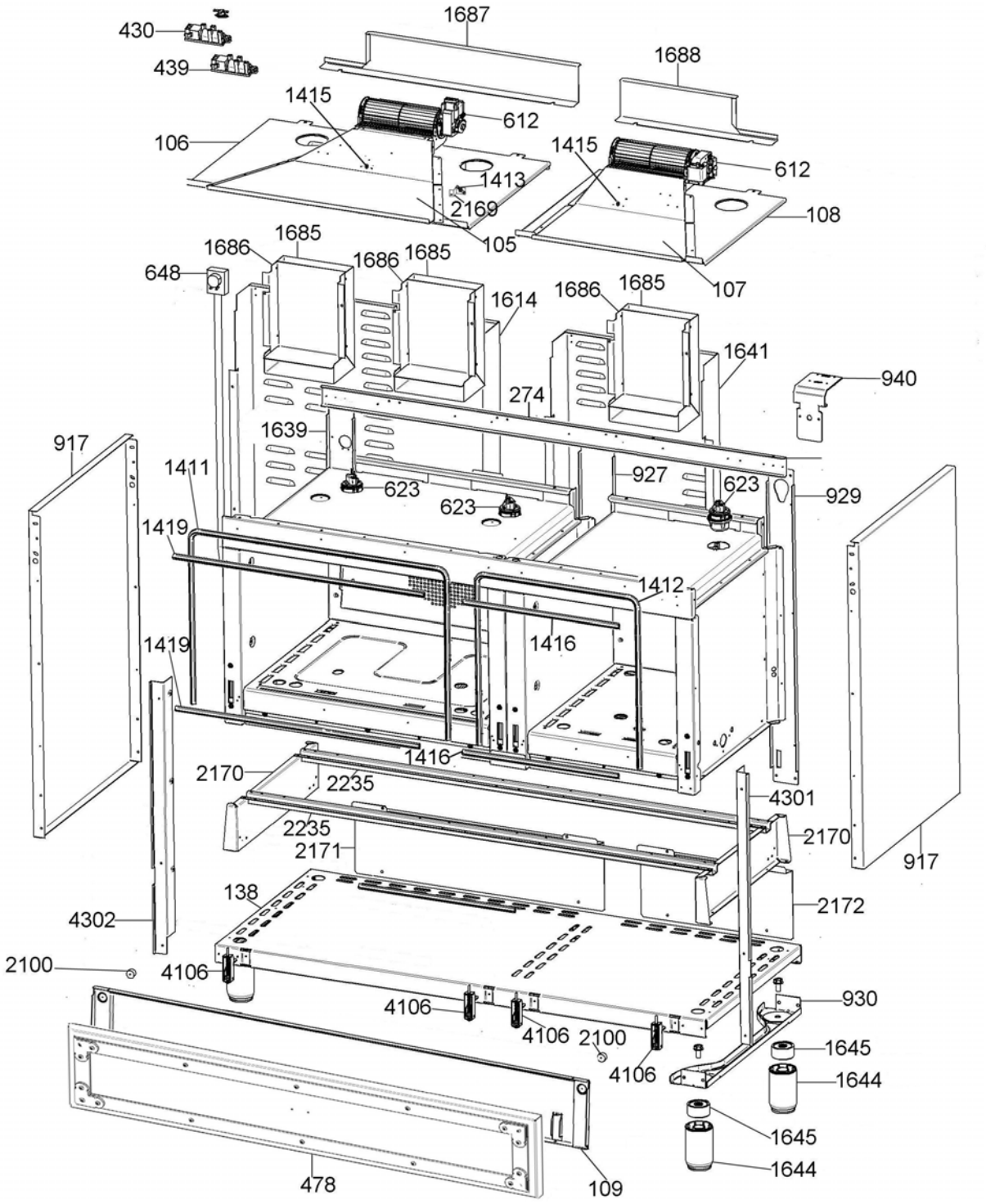
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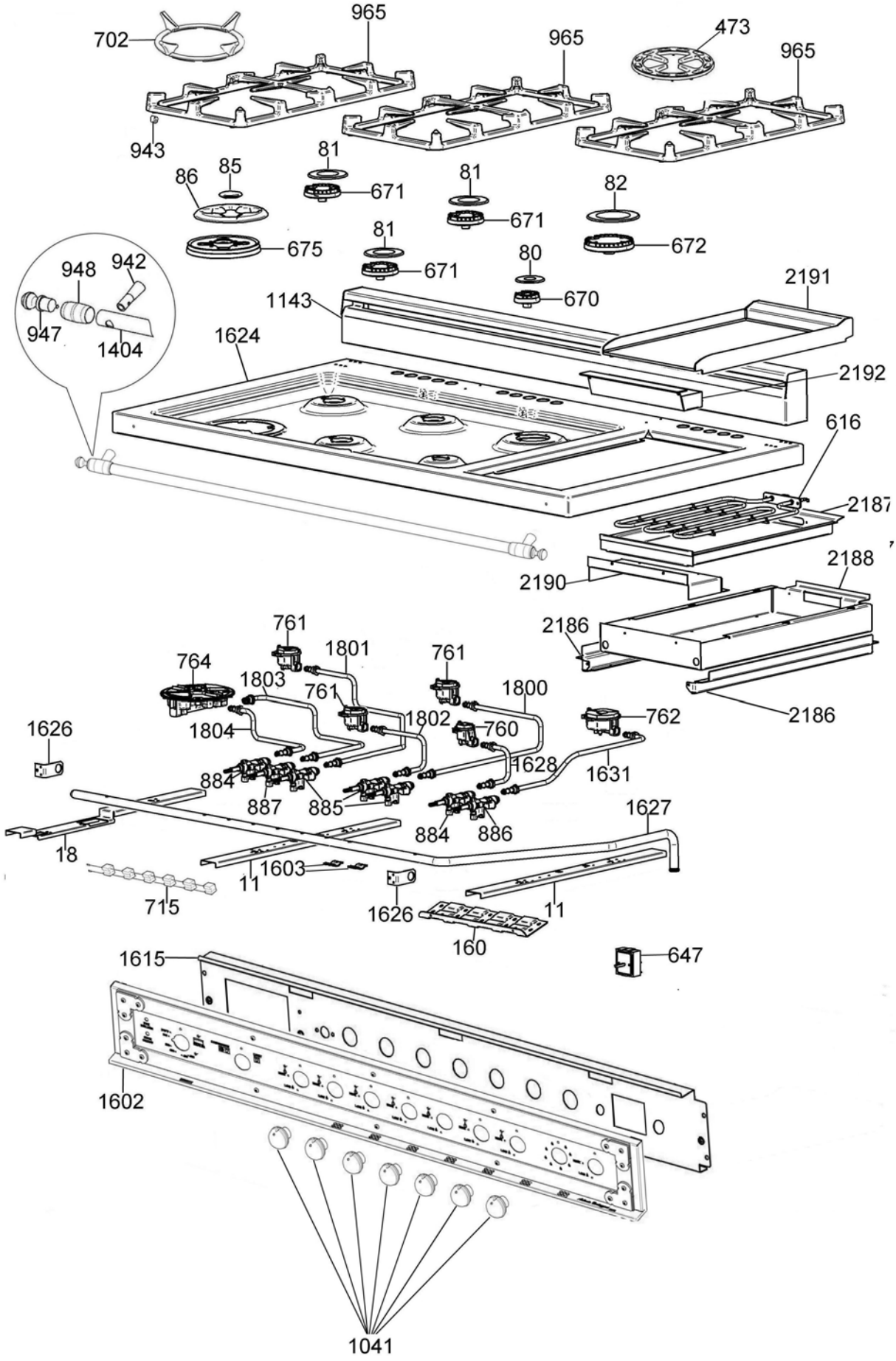
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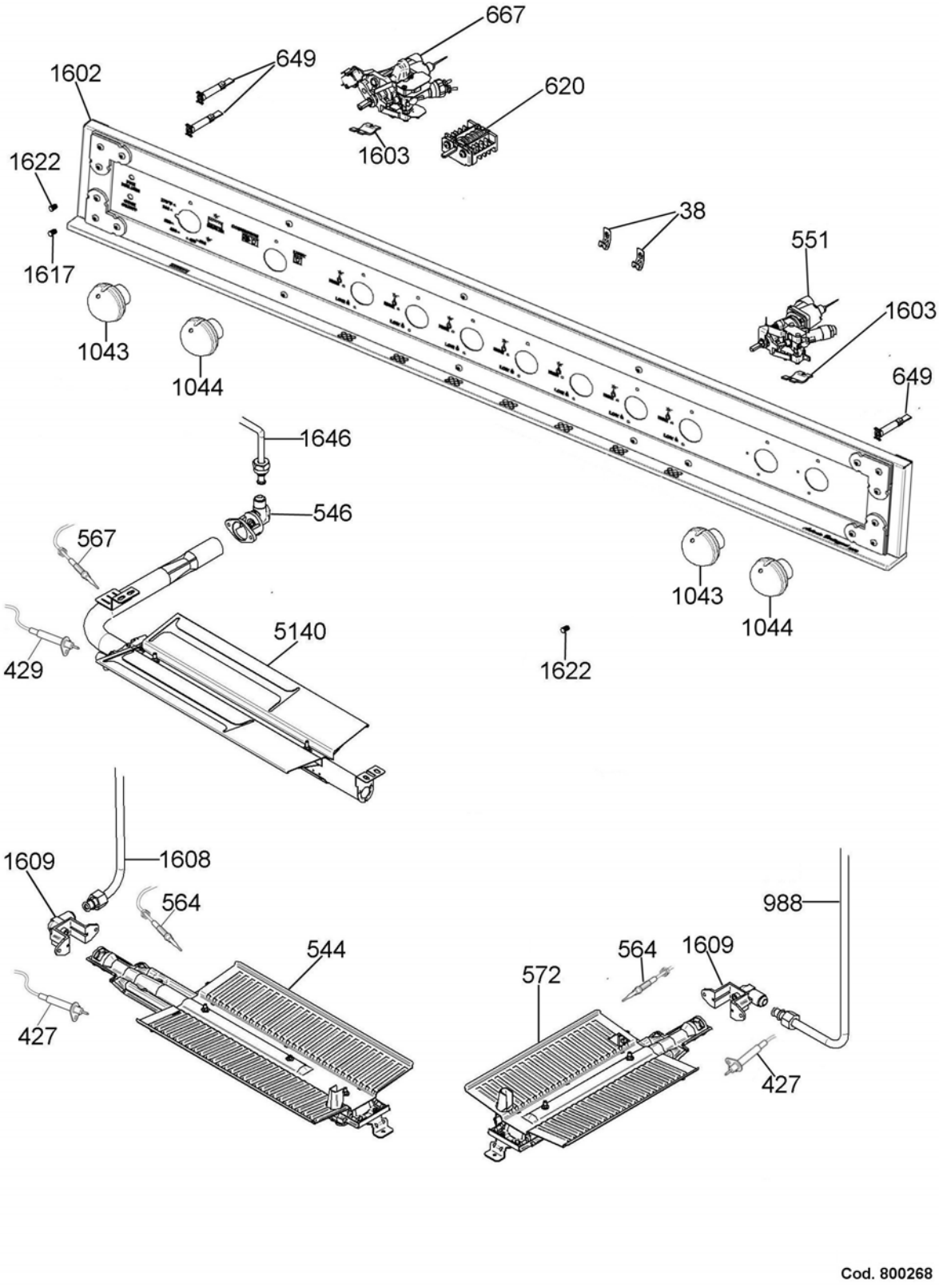
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